

## SNACKS

**MOZZARELLA BRICKS | 1460 CAL** **10<sup>00</sup>**  
Hand cut, panko parmesan crusted mozzarella & spicy marinara.

**TAVERN WINGS | 1200 CAL** **13<sup>50</sup>**  
A full pound with buffalo or brick sauce served with ranch, bleu cheese or sriracha ranch.

» **DUCK WINGS | 780 CAL** **13<sup>50</sup>**  
Crispy duck wings, brick sauce & cilantro with sriracha ranch.

» **SPIKED CALAMARI | 500 CAL** **11<sup>00</sup>**  
Tossed with cherry peppers & a side of spicy marinara.

» **HOUSE BAKED SOFT PRETZELS | 1200 CAL** **9<sup>50</sup>**  
Salted pretzels with white queso, yellow mustard & sriracha ranch.

**KNOCKOUT SHRIMP | 860 CAL** **12<sup>00</sup>**  
Lightly fried shrimp with our sweet & spicy knockout sauce laid on a bed of Asian slaw.

**CHICKEN BITES | 1260 CAL** **9<sup>50</sup>**  
Crispy fried with honey mustard, ranch dressing & BBQ sauce & fries.

**DEVILED EGGS | 980 CAL** **7<sup>00</sup>**  
Hard boiled eggs, smoky bacon, hint of jalapeno & paprika.

## PIZZA

**PEPPERONI | 1400 CAL** **11<sup>50</sup>**  
Hand cut pepperoni, mozzarella & brick cheese.

**WILD MUSHROOM | 1690 CAL** **12<sup>50</sup>**  
Wild mushrooms, mozzarella, brick cheese, arugula, tossed in balsamic vinaigrette & goat cheese cream.

## SALADS

**SHRIMP SALAD | 820 CAL** **13<sup>50</sup>**  
Choice of grilled or Cajun spiced shrimp, mesclun mix, croutons, roasted tomatoes, candied bacon & creamy green peppercorn dressing. Substitute grilled or Cajun Salmon + 3.50 | 510 cal Substitute Sirloin Steak for + 5.00 | 610 cal

**THAI CHICKEN SALAD | 830 CAL** **13<sup>50</sup>**  
Chicken, red bell peppers, napa cabbage, cilantro, wontons, peanut sauce & honey lime vinaigrette.

**SIDE HOUSE SALAD | 140-320 CAL** **3<sup>00</sup>**

**SIDE CAESAR SALAD | 140-320 CAL** **3<sup>00</sup>**

## PLATES

**SEARED ATLANTIC SALMON\* | 660 CAL** **17<sup>00</sup>**  
Seared Atlantic Salmon, jasmine rice & choice of side.

» **DRUNKEN CHOPS | 530 CAL** **19<sup>00</sup>**  
Two brined center cut pork chops with whiskey glaze, crispy shallots & choice of side.

**SIRLOIN STEAK\* | 780 CAL** **17<sup>50</sup>**  
8 oz. Sirloin steak marinated for 24 hours, wild mushroom gravy, crispy shallots & choice of side.

**MAHI MAHI\* | 590 CAL** **18<sup>00</sup>**  
Grilled or blackened wild caught Mahi Mahi, roasted garlic butter, jasmine rice & choice of side.

## FAVORITES

**FISH & CHIPS | 760 CAL** **13<sup>50</sup>**  
Beer battered wild caught white fish served with malt vinegar, tartar sauce & fries.

**CHICKEN & WAFFLES | 1350 CAL** **15<sup>00</sup>**  
Homemade Belgian waffles, crisp fried chicken tenders topped with butter, powdered sugar & served with syrup.

**CHICKEN TENDERS | 770 CAL** **13<sup>00</sup>**  
Hand battered crispy tenders with honey mustard & fries.

» **CHICKEN POT PIE | 830 CAL** **14<sup>50</sup>**  
Pulled chicken, red potatoes, peas, & thyme, topped with a flaky puff pastry. Baked daily.

**SHRIMP & CHIPS | 870 CAL** **15<sup>00</sup>**  
Hand battered butterflied shrimp, tartar sauce, hard cider coleslaw & fries.

**FILET MIGNON\* | 970 CAL** **25<sup>00</sup>**  
Tender 6 oz. filet with garlic butter, chardonnay & thyme roasted red potatoes & choice of side.

## BURGERS

TRY DOUBLE OR TRIPLE STACKED SERVED WITH YOUR CHOICE OF FRIES OR TOTS.

**HOUSE CHEESEBURGER\* | 790-880 CAL** **11<sup>50</sup>**  
Choice of cheddar, Swiss, smoked provolone or American cheese. Served with lettuce, tomato, red onion & pickles.

**FARMHOUSE BURGER\* | 1030 CAL** **12<sup>00</sup>**  
Topped with a fried egg & signature mustard sauce. Served with lettuce, tomato, red onion & pickles.

**BLACK & BLEU\* | 1030 CAL** **12<sup>00</sup>**  
Cajun spiced burger, melted bleu cheese & caramelized onions. Served with lettuce, tomato, red onion & pickles.

**BBQ BACON BURGER\* | 990 CAL** **12<sup>50</sup>**  
BBQ, smoky bacon & cheddar cheese. Served with lettuce, tomato, red onion & pickles.

## SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES OR TOTS

**SOUTHERN FRIED CHICKEN SANDWICH | 1280 CAL** **13<sup>00</sup>**  
Spicy buttermilk marinated fried chicken, fresh arugula, tomato, red onion, pickles & bacon ranch.

**PHILLY CHEESESTEAK | 740 CAL** **13<sup>50</sup>**  
Ribeye & white queso, with onions & peppers, served with homemade pickles.

**GRILLED CHICKEN SANDWICH | 860 CAL** **13<sup>00</sup>**  
Cajun spiced, bacon, provolone, lettuce, tomato, onion, pickles & sriracha mayo.

## DESSERT

**CHOCOLATE BOURBON CAKE | 910 CAL** **7<sup>50</sup>**  
House baked Woodford bourbon soaked chocolate cake, vanilla ice cream & caramel sauce

**APPLE CRUMBLE | 1280 CAL** **7<sup>00</sup>**  
Granny Smith apples, Foster sauce & vanilla ice cream

**ULTIMATE BROWNIE | 880 CAL** **7<sup>00</sup>**  
Warm chocolate walnut brownie & vanilla ice cream

## SIDES 4<sup>00</sup>

ROASTED THYME POTATOES | 190 CAL · FRIES | 300 CAL · TOTS | 360 CAL · BROCCOLI | 220 CAL  
SWEET POTATO TOTS | 290 CAL · CHEDDAR MASHED POTATOES | 280 CAL  
HARD CIDER APPLE SLAW | 200 CAL · JASMINE RICE | 240 CAL · SOUTHERN GREEN BEANS | 110 CAL

## HAPPINESS HOUR

MON-FRI 3PM-7PM

### SNACKS

— 6 —

**HOUSE BAKED SOFT PRETZELS | 1200 CAL**  
Salted pretzels with white queso, yellow mustard & sriracha ranch

**SPIKED CALAMARI | 500 CAL**  
Tossed with cherry peppers & a side of spicy marinara

**DEVILED EGGS | 980 CAL**  
Hard boiled eggs, smoky bacon, hint of jalapeno & paprika

**CHICKEN BITES | 1260 CAL**  
Crispy fried, with honey mustard, ranch dressing & BBQ sauce

— 8 —

**DUCK WINGS | 780 CAL**  
Crispy duck wings, brick sauce & cilantro with sriracha ranch

### DRINKS

— 3 —

**WELL SPIRITS | 100-180 CAL**  
Vodka · Gin · Rum · Tequila  
Bourbon · Scotch  
additional charge will apply for  
Martinis (1.20), Rocks (.60) + Juice (.50)

**ALL DOMESTIC DRAFTS (PINTS) | 130-150 CAL**  
Refer to the Beer Menu for Our Extensive List

— 4 —

**ALL IMPORT & CRAFT DRAFTS (PINTS) | 130-280 CAL**  
Refer to the Beer Menu for Our Extensive List

— 6 —

### WINES

A Generous 8 oz. Pour

Charles Smith Band of Roses Rosé | 170 cal

Angove Nine Vines Moscato | 180 cal

Hayes Ranch Chardonnay | 200 cal

Ecco Domani Pinot Grigio | 200 cal

Red Diamond Cabernet Sauvignon | 190 cal

Carmel Road Pinot Noir | 190 cal

### COCKTAILS

**HOUSE GOLD MARGARITA | 290 CAL**  
Jose Cuervo Gold Tequila, triple sec, fresh lime juice and fresh lemon sour

**MANGO MOJITO | 260 CAL**  
Cruzan Mango Rum, Monin Mojito Syrup, orange juice, fresh mint & lime

**MOSCOW MULE | 230 CAL**  
Russian Standard Vodka, fresh lime juice & mint, Gosling's Ginger Beer

**SPARKLING SANGRIA | 240 CAL**  
New Amsterdam Mango Vodka, La Marca Prosecco, Reäl Peach Purée, fresh fruit

**TWISTED OLD FASHIONED | 150 CAL**  
Woodford Reserve Bourbon, Fee Brothers Aztec Chocolate Bitters, orange peel and muddled black cherries

2,000 calories a day is used for general nutritional advice, but calorie needs vary.

Additional nutritional information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of some items.

\*NOTICE: Before placing your order, please inform your server if a person in your party has a food allergy. These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or uncooked animal foods (such as: meats, poultry, seafood, shellfish, or eggs) may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Please ask your server about menu items that are cooked to order or served raw.

## SPECIALTY COCKTAILS

### BACK BY POPULAR DEMAND

#### LUXURY RITA

Patrón Silver Tequila, Cointreau Orange Liqueur, fresh lime juice, sweet & sour

#### BLACKBERRY COLLINS

Tito's Handmade Vodka, St-Germain Elderflower Liqueur, muddled fresh blackberries

### SIGNATURE DRINKS

#### BLOODY GOOD MARY

Tito's Handmade Vodka, Zing Zang Bloody Mary Seasoning, Guinness Draught

#### AUSTIN SPIKED TEA

Deep Eddy Sweet Tea Vodka, fresh brewed iced tea, fresh mint, lemon

#### ZOMBIE

Bacardi Superior, Don Q 151, Captain Morgan Spiced & Myers's Original Dark Rums, pineapple, orange juices

#### MANGO MOJITO

Cruzan Mango Rum, Monin Mojito Syrup, orange juice, fresh mint, lime

### RECONSTRUCTED RITAS

#### SMOKE & SPICE

Pelotón de la Muerte Mezcal, Milagro Silver Tequila, Ancho Reyes Verde Chile Poblano Liqueur, chili salt rim

#### BOTANICAL

Sauza Hornitos Plata Tequila, St-Germain Elderflower Liqueur, pineapple juice, fresh cucumber

#### ELECTRIK CITRUS

1800 Silver Tequila, Cointreau Orange Liqueur, DeKuyper Blood Orange Liqueur, orange juice, sweet & sour

### THE VARSITY MULES

#### MOSCOW

Russian Standard Vodka, fresh lime juice, mint, Gosling's Ginger Beer

#### SMOKE HOUSE

Casamigos Mezcal Joven, Disaronno, Monin Mojito Syrup, fresh lime juice, Fee Brothers Black Walnut Bitters, Gosling's Ginger Beer

#### CROWN APPLE

Crown Royal Regal Apple Whisky, fresh lime juice, mint, Gosling's Ginger Beer

#### SPICED

Captain Morgan Spiced Rum, fresh lime juice, mint, Gosling's Ginger Beer

#### RASPBERRY

Svedka Raspberry Vodka, fresh raspberries, fresh lime juice, mint, Gosling's Ginger Beer

### REINVENTED

#### TWISTED OLD FASHIONED

Woodford Reserve Bourbon, Fee Brothers Aztec Chocolate Bitters, orange peel, muddled black cherries

#### PEACH PALMER

Bulleit Bourbon, Real Peach Purée, fresh brewed iced tea, lemon  
Created by Ava at Brick House Tampa

#### BOURBON & HEAT

Knob Creek Kentucky Bourbon, fresh lime juice, mint, agave nectar, jalapeño - Created by Amelia at Brick House Sugar Land

#### PEACHY OLD FASHIONED

Larceny Kentucky Straight Bourbon, DeKuyper Peachtree Schnapps, Real Peach Purée

#### MAPLE & CHOCOLATE

Knob Creek Rye Whiskey, Fee Brothers Aztec Chocolate Bitters, maple syrup, Carmel Road Pinot Noir

### FANCY THAT

#### SPARKLING SANGRIA

New Amsterdam Mango Vodka, La Marca Prosecco, Real Peach Purée, fresh fruit

#### HENDRICK'S SMASH

Hendrick's Gin, fresh cucumber, mint, lime, Q Grapefruit

#### OVERTIME

Cruzan Mango Rum, New Amsterdam Mango Vodka, Red Bull Yellow Edition, pineapple juice

#### AMERICAN SPRITZ

Deep Eddy Ruby Red Vodka, DeKuyper Blood Orange Liqueur, La Marca Prosecco

#### ROSÉ SANGRIA

Absolut Citron Vodka, Fat Tuesday Strawberry Purée, Charles Smith Band of Roses Rosé

#### BLOOD ORANGE BELLINI

Effen Blood Orange Vodka, DeKuyper Blood Orange Liqueur, La Marca Prosecco, Real Peach Purée, orange juice

## BOTTLES & CANS

BUD LIGHT | BUDWEISER | COORS LIGHT | CORONA EXTRA  
HEINEKEN | HEINEKEN 0° (NON-ALCOHOLIC)  
ANGRY ORCHARD ROSE CIDER | MICHELOB ULTRA | MILLER LITE

\*ask your server for the full list of selections available

## DRAFT

16oz/22oz/Half Bong/Full Bong size available

ANGRY ORCHARD CRISP APPLE CIDER | BLUE MOON BELGIAN WHITE ALE  
BUD LIGHT | SAMUEL ADAMS SEASONAL | DOS EQUIS LAGER  
FOUNDERS BREWING ALL DAY IPA | MODELO ESPECIAL | MILLER LITE  
MICHELOB ULTRA | GUINNESS STOUT

\*ask your server for full list of selections and about our beer flights

## NO ALCOHOL? NO PROBLEM

#### STRAWBERRY PALMER

Real Strawberry Purée, fresh lemon juice, iced tea

#### BLUEBERRY PALMER

Real Blueberry Purée, fresh lemon juice, iced tea

#### STRAWBERRY MINT LEMONADE

Real Strawberry Purée, fresh mint & lemon juice, Sprite

#### CUCUMBER MINT LEMONADE

Fresh cucumber, mint & lemon juice, honey, club soda

#### RED BULL | RED BULL SUGARFREE

#### ACQUA PANNA SPRING WATER 500 ML

#### SAN PELLEGRINO SPARKLING WATER 500 ML

## WINES

\*denotes only by the bottle (all other selections 8oz glass pour or bottle)

### RED

#### CARMEL ROAD

Pinot Noir / Monterey

#### LYRIC BY ETUDE

Pinot Noir / Santa Barbara County

#### MEIOMI\*

Pinot Noir / California

#### BODEGA NORTON 1895

Malbec / Argentina

#### JOSH CELLARS

Merlot / California

#### SAN PELLEGRINO SPARKLING WATER 500 ML

Merlot / Sonoma

#### RED DIAMOND

Cabernet Sauvignon / California

#### LOUIS M MARTINI

Cabernet Sauvignon / California

#### HESS SELECT\*

Cabernet Sauvignon / North Coast

#### STAGS' LEAP WINERY\*

Cabernet Sauvignon / Napa Valley

#### GNARLY HEAD

Red Blend / California

#### THE PRISONER\*

Red Blend / Napa Valley

### WHITE

#### ANGOVE NINE VINES

Moscato / Australia

#### CHATEAU STE MICHELLE

Riesling / Columbia Valley, WA

#### ECCO DOMANI

Pinot Grigio / Delle Venezie, Italy

#### BOLLINI

Pinot Grigio / Trentino, Italy

#### WAIRAU RIVER

Sauvignon Blanc / New Zealand

#### MARKHAM

Sauvignon Blanc / Napa Valley

#### HAYES RANCH

Chardonnay / California

#### KENDALL-JACKSON 'VINTNER'S RESERVE'

Chardonnay / California

#### SONOMA-CUTRER 'RUSSIAN RIVER RANCHES'\*

Chardonnay / Sonoma County

### SPARKLING

#### CHARLES SMITH BAND OF ROSES

Rosé / Washington State

#### LA MARCA

Prosecco / Treviso, Italy

#### CHANDON ROSÉ

Sparkling Rosé / California

#### VEUVE CLICQUOT 'YELLOW LABEL'

(1/2 Bottle) Reims, France

## BOURBON / WHISKEY

Ask your server about our extensive lists of Bourbon/Whiskey

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Warning: some beers, ciders & wines contain sulfites.

# BAR